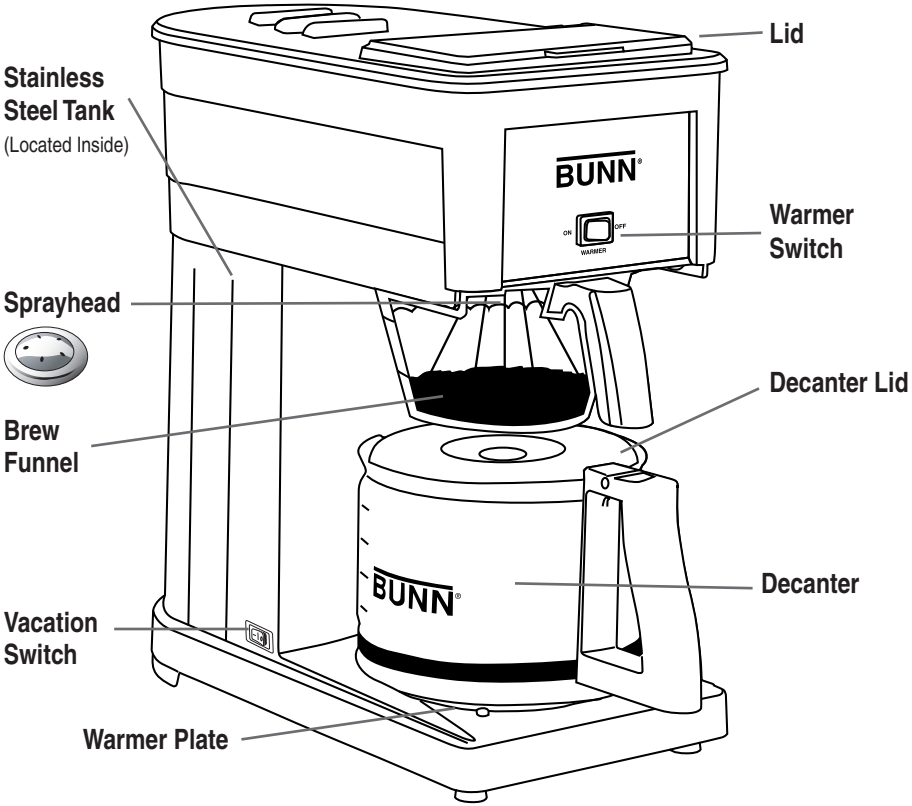
Meijer.com

Use and Care Manual



SPECIFICATIONS

Electrical - UL and C-UL Listed for Household Use Only. This brewer has an attached, 3-prong grounded cord set and requires 2-wire service with ground, rated 120 volts AC, 7½ amps, single phase, 60 Hz. Components include an 800-watt tank heater and a 34-watt tank "keep warm" heater and 46-watt decanter warmer; 900-watts total.

Dimensions - ***BX*** 14 3/8" high; 7 1/8" wide; 13 3/4" deep
GRX 14 5/8" high; 7 1/8" wide; 13 3/4" deep

Brew Capacity - Four to 10 five-ounce (5 oz) cups per batch.

Weight - ***BX*** - 7.3 pounds; ***GRX*** - 7.1 pounds; includes decanter, filters, coffee funnel, and deliming tool.

HIGH ALTITUDE USE

Your BUNN® coffee brewer is designed to operate in most areas of the country. For high altitude use, over 4000 feet, models with a "D" designation should be used.

The BUNN logo is a trademark of Bunn-O-Matic Corporation.
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Welcome

Thank you for purchasing a BUNN home brewer. BUNN home brewers are uniquely designed to do exactly what BUNN commercial brewers do: give you great-tasting coffee – quickly, simply and consistently.

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Keep this booklet for future reference

Record these numbers from the bottom of your brewer before filling the brewer with water:

MODEL:_____

DATE CODE:_____

If you need any assistance, please call us at **1-800-352-BUNN (2866).**
In order to receive full assistance, please have your date code ready when calling for service. (Date code is located on the bottom of your brewer).

WARNING
RISK OF FIRE OR ELECTRICAL SHOCK
WARNING, TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK
DO NOT DISASSEMBLE THE BREWER
NO USER-SERVICEABLE PARTS INSIDE
REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY

This symbol alerts you to important operating and service instructions.

This symbol alerts you to the risk of fire or electrical shock in the accompanying message.

IMPORTANT SAFEGUARDS

Follow these basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or personal injury:

- Read all instructions.
- Do not touch hot surfaces. Use handles.
- Do not place cord, plugs, or brewer in water or liquid.
- Close supervision is necessary when the brewer is used by or near children.
- Unplug from outlet when not in use for extended periods of time and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
- Do not operate the brewer with a damaged cord or plug or if the brewer malfunctions or is damaged in any manner. Return the brewer to an Authorized Service Facility for examination, adjustment, or repair. (Refer to page 10.)
- Using an accessory not evaluated for use with this brewer may cause injuries.
- For household use only. Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place the brewer on or near a hot gas or electric burner or in a heated oven.
- Do not use brewer for any other purpose than its intended use.
- Do not place or remove funnel or decanter while brewing.
- Do not use the decanter on a range top or in a microwave.
- Do not set a hot decanter on a cold surface.
- Do not use a cracked decanter or a decanter with a loose or weakened handle.
- Do not pour liquids into the water tank other than water or vinegar solution for cleaning, as specified in this manual.
- Do not clean decanter with cleansers, steel wool pads, or other abrasive materials.
- When the brewer is idle, the lid should be in the closed position.

SAVE THESE INSTRUCTIONS

A short power-supply cord is used to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the brewer. The cord should be arranged so that it will not hang over the edge of table or counter where it can be pulled on by children or tripped over.

The extension cord must be a three-wire cord of the three-pronged, three-socketed, grounding type (including grounding conductor).

GENERAL INFORMATION

Improper set up will result in permanent damage and void the limited warranty.
Read and follow the initial set up instructions on page 4.

- This brewer is designed to remain plugged in at all times, except during initial set up or when cleaning.
- A vacation switch is provided on the lower side to completely shut off all electrical components when your plans take you away from home for three or more days. Safety features that are designed into the BUNN coffee brewer make the daily use of this switch unnecessary. Press I to turn on and press O to turn off.
- If the brewer has been shut off or unplugged for an extended period of time, fill the tank with water and allow the water in the tank to heat to the proper temperature before using (about 15 minutes or until the heating sound stops).
- Your BUNN coffee brewer has a specially designed hot water tank to keep the water at the proper temperature. This constant supply of hot water assures correctly brewed coffee in less than three minutes.
- ***(BTX models)*** The brewed coffee flows into an unheated thermal carafe. The double wall stainless steel construction will hold coffee at serving temperature for about two hours at maximum flavor. Pre-heating with hot water will increase the time your coffee stays warm.
- ***(GRX, BX and NHBX models)*** The brewed coffee flows into a glass decanter where it is kept at serving temperature on the porcelain decanter warmer. The warmer is controlled by the lighted on/off switch on the front of the brewer.

NOTE: The warmer switch controls only the decanter warmer.

- The decanter lid reduces coffee evaporation and temperature loss.
- While coffee is being brewed, the newest water in the tank is heated to the proper temperature and held until needed.
- When the brewer is not in operation, the lid should be closed. If the lid is left open, water could drip from the sprayhead when cold water is poured in.
- Use CAUTION when dispensing hot water from the brewer. The water is approximately 50°F hotter than what's available from your hot water faucet and is always available for other uses.
- The sprayhead may periodically become loose. Using extreme caution since it may be hot, retighten the sprayhead with your fingertips.

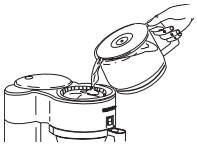
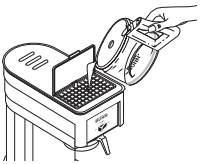
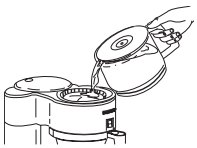
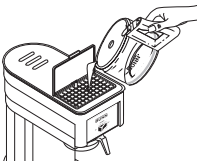
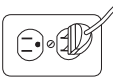
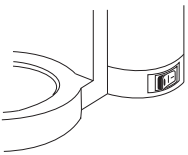
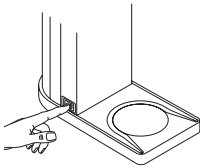
NOTE: A severe burn may result if the sprayhead becomes loose and falls off while the coffee is brewing.

HOT WATER

Get hot water anytime. Just leave out the paper filter and coffee from the brew funnel. With funnel in place, pour cold water into brewer and in just minutes you will have hot water.

Initial Set Up Guide

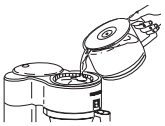
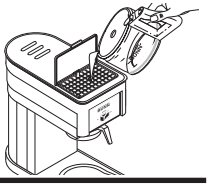
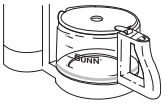
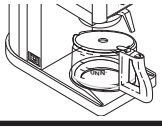
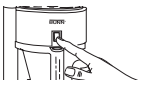
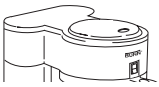
IMPORTANT:
Brewer is NOT ready to plug in until you have followed the steps below. Do NOT plug in brewer until step #5.

	NHBX	BTX/BX/GRX
1. Slide empty funnel into funnel guides as shown.		
2. Fill decanter with cold water. Swivel or lift brewer lid and pour water into brewer. Position decanter on base below funnel. Close the lid and wait **three minutes** while the internal tank partially fills.		
3. Open the lid. Remove decanter and fill with cold water **again**. Pour water into brewer. Position decanter on base under funnel and close the lid.		
4. Wait until water flows from the funnel. When water flow stops, pour out any water that has collected in the decanter. Replace decanter on brewer below the funnel.		
5. Now, plug in the brewer.		
6. Press the bottom of the vacation switch, located on the side of the brewer, to turn unit on (Press **I** to turn on and press **O** to turn off.) Wait 15 minutes for the water in the tank to heat.		

See steps on page 5 for brewing perfect coffee.

Brewing Perfect Coffee

See page 4 for initial set up before brewing the first time.

	NHBX	BTX/BX/GRX
1. Insert BUNN® coffee filter into the brew funnel.		
2. Measure fresh coffee into the filter and shake gently to level the bed of grounds. ***(We recommend 1-2 heaping Tbsps. of drip grind per cup of coffee).***		
3. Slide the brew funnel into funnel guides and open lid.		
4. Pour in cold water; minimum 4 cups (20 oz), up to maximum 10 cups (50 oz) **Do not close the lid without the funnel and decanter in place. Closing the lid releases the hot water.**		
5. Position decanter in place on base under funnel of brewer. ***(With BTX, pre-heat carafe with hot water)***		
6. Turn on the warmer. ***(not applicable with BTX ThermoFresh brewer)***		
7. Close the lid to start the flow of water into the tank.		
8. When brewing has stopped, remove the brew funnel and discard the filter and grounds. Do not touch hot grounds.		

To pre-heat the thermal carafe, fill with hot water for approximately 30 seconds. Empty before brewing coffee into carafe.

BUNN filters are unique. Made with a special grade of paper for best coffee f avor, our filters are designed for strength, so the sides are taller and you don't end up with overflow and grounds in your coffee.

Better Brewing

BUNN home brewers are made to do exactly what BUNN commercial brewers do: produce great tasting coffee - quickly, simply and consistently. Cup after flavorful cup, year after year, nothing brews like a BUNN.

The BUNN Brewing Difference

Perfect coffee flavor is robust without bitterness and is determined by three elements: water temperature, the time ground coffee is exposed to the water and how much of the coffee is exposed to the water.

TEMPERATURE

The ready-to-brew internal hot water tank keeps water at the ***ideal brewing temperature*** of approximately 200°F.

TIME

The fast 3-minute cycle is the ***perfect brew cycle time*** for the most coffee flavor without bitterness. Brew cycles that expose ground coffee for more than 6 minutes cause an overextracted, bitter taste.

TURBULENCE

The unique sprayhead design creates ***the right amount of turbulence*** to suspend ground coffee and extract flavor evenly and thoroughly. With most coffee makers, water drips straight through without evenly exposing all coffee granules to the water.

Use of decaffeinated, fine grind coffee and/or softened water may cause an overflow of grounds into your decanter. Visit www.bunn.com or call BUNN Customer Service at 800-352-2866 to order a flow restrictor sprayhead free of charge.

For the best cup of coffee, grind fresh beans just before brewing. Adjust the amount of coffee to suit your individual taste.

BUNN recommends you DO:

- Keep coffee stored in a clean, dry place away from heat registers and vents or extreme cold for maximum freshness.
- Use enough coffee (one to two heaping tablespoons per cup or about 1½ inches of coffee in a flat-bottom filter.)
- Use a thermal carafe if you plan to hold coffee more than 20-30 minutes. Coffee can be held in a glass decanter for up to 30 minutes or a thermal carafe for about two hours.
- Make sure to clean your decanter every day.
- Pre-heat the thermal carafe with hot water for best results.
- Use only BUNN paper filters for proper fit and function. Using a shorter filter may result in overflow.
- Dispose of filter and grounds immediately after brewing to prevent drip-through of unwanted flavors trapped in used coffee grounds.
- Clean your BUNN brewer with mild, dish soap and water at least once a week, especially the sprayhead area. (Do not use any soap or cleaner with citrus added).

Fresh, good-tasting water is essential for a perfect cup of coffee. After all, ove 98% of the beverage is water. If your water contains excessive amounts of sediment, taste or odors, we recommend installing a water conditioner and requesting a flow restrictor sprayhead.

Your BUNN brewer is designed to remain plugged in at all times, except during initial set up, when cleaning or if it will not be in use for three or more days.

BUNN recommends you AVOID:

- Mixing fresh brewed coffee with previously brewed coffee.
- Brewing over prev ously u ed coffee grounds - all the flavor has already been completely ext acted
- Re-heating for serving any coffee with a temperature below 175°F.
- Serving coffee brewed with beans or ground coffee past the freshness date.
- Letting coffee “bake” on a brewer warmer. Twenty to 30 minutes is the maximum time allowable for an open decanter to deliver a perfect cup of coffee.
- Serving coffee in decanters that haven’t been properly cleaned, since acids and other organic materials can taint even the best coffee.

CLEANING INSTRUCTIONS

Daily washing and cleaning of the brew funnel and decanter after each use is required. Occasionally, wipe the outside of the brewer, including the area above the funnel, with mild, no citrus added dish soap and a damp cloth. The brew funnel and decanter are top rack dishwasher safe. Please see page 9 for instructions on cleaning your thermal carafe.

DELIMING

You should delime your BUNN brewer to clear any deposits that may have accumulated due to impurities in the water source. The frequency of deliming depends on the mineral content of your water.

NOTE - Unplug the brewer and let it cool down before deliming.

1. Remove the sprayhead by turning with your fingertips and set it aside.
2. Insert all but two inches of the flexible deliming tool (supplied) into the sprayhead tube. Call 800-352-2866 or visit www.bunn.com for a replacement deliming tool.
3. Slide the tool in and out five or six times to loosen lime in the sprayhead tube. You may need to twist, push and use some force when inserting the tool, then remove.
4. Prior to replacing sprayhead, pour one decanter of fresh water into the brewer. Position empty decanter on the brewer and close the lid. Water will flow into decanter.
5. Check the holes of the sprayhead. If plugged with mineral deposits or white flakes, they may be cleared by using a toothpick. Clean the sprayhead with a cloth and mild detergent. Rinse the sprayhead with water, then reinstall. Empty water from decanter.
6. Plug in the brewer and allow the water in the tank to reheat before using (approximately 15 minutes).

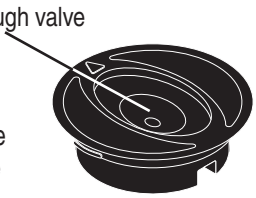
PERIODIC CLEANING

You should clean your BUNN brewer at least every 3 months. The frequency of cleaning depends on the mineral content of your water.

1. Slide an empty brew funnel into the brewer under the sprayhead and center an empty decanter on the base plate.
2. Open the lid and pour one quart of white vinegar into the top of the brewer; close the lid. Empty the decanter when liquid stops flowing from the funnel.
3. Allow the brewer to sit plugged in for two hours.
4. Unplug the brewer. Remove the brew funnel and sprayhead from the brewer. Clean the sprayhead with a cloth and mild detergent.
5. To drain the brewer, continue to Step 6, **OR** to clear vinegar out of brewer without draining, pour a decanter of fresh, cold water through the brewer. With funnel in place, position decanter on base plate, then close the lid to allow the water to run through the brewer. After it has run through, empty decanter and repeat the process approximately 8 - 10 times.
   Proceed to Step 9.

6. Cool the brewer by pouring a full decanter of fresh, cold water into the top of the brewer. Place decanter on the base plate and close the lid. When water has stopped flowing from the brewer, empty the decanter. Repeat this process and set the decanter aside.
7. Grasp the back of the brewer and turn it upside down over a sink. Most of the water in the tank will flow from the sprayhead tube opening. Some water may flow from the area around the top lid. Continue tipping the brewer until the flow stops.
8. Pour a decanter of water into the top of the brewer. Place the decanter on the base plate; close the lid and wait 3 minutes. Repeat this process with another decanter of water. Water will flow out of the funnel after the second decanter has been poured in. When flow from the funnel has stopped, empty the decanter and pour an additional decanter of water into the brewer. Place the decanter on the base plate and close lid.
9. Replace the sprayhead and funnel. Pour additional decanters of fresh, cold water into the brewer as needed until the water has no vinegar taste.
10. Place decanter on base plate and plug in the brewer. Allow the water in the tank to reach brewing temperature before using (approximately 15 minutes).

While cleaning your brewer, don't forget to check your glass decanter handle. If loose, use a standard screwdriver to tighten.



THERMAL CARAFE ROUTINE CLEANING (BTX MODEL)
The carafe may be disassembled for cleaning. Rotate the lid counterclockwise to remove. Occasionally, the brew through valve should be removed and cleaned. Lift at the edge and pull up. Use a mild, non-abrasive detergent to wash the lid thoroughly paying particular attention to the passage where the brew through valve is located. After rinsing, replace the brew through valve into the carafe lid. Do not use a scrub pad or other abrasive cleaning device to clean the caraf , as this will scratch the stainless steel surface.

To remove coffee stains from inside the thermal carafe, place a paper filter in the funnel and pour in two teaspoons of Cascade® powder dishwasher detergent into the paper filter. Slide funnel onto the rails and open brewer lid. Pour one carafe of cold water into brewer. Position carafe on base plate of brewer and close lid. When brewing cycle has stopped, remove the brew funnel and discard the filter and detergent; rinse funnel thoroughly. Allow carafe to sit for 10-15 minutes. Using a long handled, soft bristled brush, clean inside of carafe as well as the outer rim to remove any coffee stains or debris. Occasionally scrub the carafe pour lip and the area around it, including the lid, with a mild detergent and warm water. Use a soft cloth and scrub hard. When finished, pour out solution into sink and thoroughly rinse carafe and lid with clean water.

DRAINING YOUR BREWER

The water in your BUNN coffee brewer should be emptied whenever it is taken on a trip, shipped, stored in an unheated location with a chance of freezing, or goes unused for a extended period of time. To drain your brewer, use the following procudure:

1. Unplug the brewer. Remove the brew funnel and sprayhead from the brewer and set them aside.
2. Cool the brewer by pouring a full decanter of fresh, cold water into the top of the brewer. Place decanter on the base plate and close the lid. When water has stopped flowing from the brewer, empty the decanter. Repeat this process and set the decanter aside.
3. Grasp the back of the brewer and carefully turn it upside down over a sink. Most of the water in the tank will flow from the sprayhead tube opening. Some water may flow from the area around the top lid. Continue tipping the brewer until the flow stops.
4. Replace the sprayhead and funnel after the water has been drained.

AUTHORIZED SERVICE

For Service Information Contact:

Bunn-O-Matic Corporation, 1400 Stevenson Drive, Springfield, IL 62703, (800) 352-2866

Bunn-O-Matic Corporation, 900 E. Townline Rd., Creston, Iowa 50801

Bunn-O-Matic Corporation Canada, 280 Industrial Parkway S., Aurora, Ontario L4G 3T9, (800) 263-2256

To receive full assistance, please have date code ready when calling for service. (Located on the bottom of your brewer, see page 1)

BUNN Accessories

BUNN offers a complete line of accessories for your BUNN home brewer, including paper filters, decanters, thermal carafes, replacement funnels and more.

Coffee Wipes help remove coffee and other food stains from fabric. These handy towelettes are great to keep in your glove box, purse, briefcase or at home. Purchase online.

Visit www.bunn.com to order parts and accessories or call the BUNN Retail Division at 800-352-2866.

Troubleshooting

Problem	Suggestions
Coffee not coming out	• Initial set up required - see page 4. • Make sure lid is closed. • Evaporation can occur over time - reservoir may need to be refilled. See initial set up on page 4. • Requires a minimum of 4 cups (20 oz) to begin brewing. • Check sprayhead holes, clean if necessary. See deliming instructions (step 5) on page 8.
Brewed only partial decanter	• Evaporation can occur over time - reservoir may need refilled. See initial set up on page 4. • Some water is always absorbed by the coffee grounds and filter. You may need to adjust water input accordingly.
Funnel is overflowing	• Use BUNN paper filters. • Sprayhead is missing. • Decaffeinated, fine grind coffee or softened water is used. See bottom of page 10 to order correct sprayhead or paper filters.
Coffee is cold	• Plug in brewer and turn on vacation switch on side of brewer. Allow 15 minutes for water to heat to proper temperature.
Coffee is not staying hot	• Warmer switch should be in the “on” position. (BX, GRX, NHBX) • If using a BTX with thermal carafe, pre-heating will increase the time your coffee will stay warm.
Loud rumbling noise	• Normal while water is heating. • May be time to delime. Refer to page 8.
Waterflow begins before lid is closed	• Make sure lid is fully open. • Brewer is not designed to hold water in upper tray for an extended period of time. • Remove top lid to ensure rocker arm is snapped in place and rubber stopper area is thoroughly cleaned.
Deliming tool doesn’t go in all the way	• Refer to deliming instructions (step 3) on page 8.
Brewer leaks	• For repair information, go to www.bunn.com, Home Coffee Brewers or call 800-352-2866.

LIMITED WARRANTY

Bunn-O-Matic warrants the BUNN BX, GRX, BTX and NHBX Coffee Brewers ("Brewers"), except glass serving bowl, to be free from defects in material and workmanship existing at the time of manufacture and appearing within one of the following warranty periods:

a) Three (3) years from the date of original purchase of a NEW BREWER.

b) The later of three (3) years from the date of original purchase or one (1) year from the date REPAIRED OR REPLACEMENT BREWER is received by the customer when returned to Bunn-O-Matic before the new Brewer warranty has expired.

c) One (1) year from the date REPAIRED OR REPLACEMENT BREWER is received by the customer when returned to Bunn-O-Matic after the new Brewer warranty has expired.

d) One (1) year from the date of purchase of a REMANUFACTURED BREWER.

If such a defect appears during the warranty period, we will (at our sole option) repair or replace the defective Brewer with no charge for service or parts, provided the Brewer is delivered at the customer's expense to one of the authorized service centers listed on page 11 of this booklet.

This warranty does not cover claims resulting from misuse, failure to follow instructions on installation and use, use with water having a high mineral content, neglect, use of unauthorized attachments, commercial use, use on a current or voltage other than specified on the Brewer, or unauthorized service during the warranty period on conditions otherwise covered by warranty.

THIS WARRANTY SHALL BE EXCLUSIVE AND SHALL BE IN LIEU OF ANY OTHER EXPRESS WARRANTY, WRITTEN OR ORAL, INCLUDING BUT NOT LIMITED TO ANY EXPRESS WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE DURATION OF ANY IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, IS EXPRESSLY LIMITED TO THE PERIOD OF DURATION OF THIS LIMITED WARRANTY.

Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

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Maintenance Cleaning Record
Récord para Mantenimiento de Limpieza

Record the dates that deliming or periodic cleaning of your brewer was done.
Registrar las fechas del desincrustamiento ó limpieza periódica que se ha hecho a la cafetera.

Routine Cleaning/Limpieza de Rutina

Date/Fecha: _____

❑ Delime brewer/Desincrustar cafetera

❑ Periodic cleaning/Limpieza periódica

Routine Cleaning/Limpieza de Rutina

Date/Fecha: _____

❑ Delime brewer/Desincrustar cafetera

❑ Periodic cleaning/Limpieza periódica

Routine Cleaning/Limpieza de Rutina

Date/Fecha: _____

❑ Delime brewer/Desincrustar cafetera

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Routine Cleaning/Limpieza de Rutina

Date/Fecha: _____

❑ Delime brewer/Desincrustar cafetera

❑ Periodic cleaning/Limpieza periódica

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